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From: LOPEZ, CARLA B.**Sent:** Friday, May 20, 2011 3:54 PM**To:** LOPEZ, CARLA B.**Subject:** Media Release: "At the Artist's Table" to Benefit Education and the Arts

THE CITY OF SANTA FE
ARTS COMMISSION

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"At the Artist's Table" to Benefit Education and the Arts

A group of renowned artists and chefs are coming together for a series of exclusive evenings exploring the art and cuisine of Santa Fe's diverse cultures – all to benefit local education and the arts.

"At the Artist's Table" is a series of three events that will pair a nationally known Santa Fe artist with an equally celebrated, award-winning chef, who will work together to create a unique menu for the evening. Each dinner will be anchored around one of Santa Fe's most dynamic festivals: International Folk Art Market, Spanish Market and Indian Market.

In addition to an extraordinary meal, guests will enjoy:

- One-on-one conversations with the chef and artist;
- Presentations by the chef and artist about their work;
- Each guest (limited to just 30 people) will take home a small original work of art by the artist.

Each event will be held at the Santa Fe School of Cooking, beginning at 6 p.m. with wine and appetizers, followed by a meal designed especially for the evening. Proceeds from these events will benefit the Partners in Education Foundation for the Santa Fe Public Schools and the Santa Fe Arts Commission Artist Exhibit and Education Program. Partners in Education raises funds to support Santa Fe's public school teachers and students. The Arts Commission nurtures and supports Santa Fe's unique artistic and cultural heritage.

Tickets for each dinner are \$250 per person – limited to 30 people per evening. For reservations, contact the Partners in Education Foundation, 505-474-0240.

Wednesday, July 6 – Folk Art and International Cuisine

06/15/2011

Artist: Geoffrey Gorman
 Chef: Ahmed Obo

Geoffrey Gorman divines his art sculptures from found objects. Like a seasoned magician, he brings to life a menagerie of whimsical animals from bits of canvas, wire, bolts and weathered woods. Award-winning Chef Ahmed Obo also brings your palate to life with his eclectic and sensuous food. Ahmed began his cooking in Lamu, off the coast of Kenya, and as with Geoffrey's assemblages, creates food inspired from diverse influences: Moroccan, Mediterranean, Caribbean and Kenyan. This duo will create a warm and dynamic evening for even the most well-traveled soul.

Tuesday, July 26 – Spanish Art and Cuisine

Artist: Arlene Cisneros Sena
 Chef: James Campbell Caruso

Nourish your spirit, tantalize your palate with the soulful art of award-winning santera Arlene Cisneros Sena, and the heavenly Basque/Spanish cuisine of Chef James Campbell Caruso, a five- time James Beard nominee. Live the traditions that these masterful artists have preserved through their talents.

Tuesday, August 16 – Native American Art and Cuisine

Artist: Ramona Sakiestewa
 Chef: Michelle Roetzer

Immerse yourself in a foodscape of indigenous foods. Internationally known artist Ramona Sakiestewa and popular chef Michelle Roetzer will bring a bounty of nature to the table utilizing the abundance of seasonal foods found in the Southwest. Several delectable courses, paired with the famous Van Duzer Pinot Noir, showcase the collaborative native artistry of both the artist and chef, and ancient and modern foods of the Americas. Wines for this evening are provided by Van Duzer Vineyards, Carl and Marilyn Thoma, owners.

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